






English Butter Toffee

- 2 sticks (1 cup butter) must be fresh,
sweet cream butter
 - 1 cup sugar
 - 1 tablespoon white corn syrup
 - 4 tablespoons water
 - 8 milk chocolate bars (1.5 ounces each),
grated or broken into pieces
 - 1 cup chopped pecans
- 



In heavy saucepan, melt butter. Add sugar, corn syrup and water; stir to blend well. Bring to boil on high heat, stirring. Reduce heat to medium high. Continue cooking, stirring constantly, until a poof of smoke comes up and the mixture turns amber. (A perfect color comparison is a brown paper bag.)

Pour into a 10x15-inch prepared pan which has been buttered and topped with half of the chocolate (sprinkled over pan) and half the pecans. Spread toffee mixture evenly. Top with remaining chocolate. As it melts, spread evenly over toffee. Sprinkle evenly with remaining pecans. Allow candy to cool completely; break into pieces. Store in an airtight container.



Kori Bowler - kbowler@dixiehigh.org

